GUACAMOLE BAR

ALMOST NAKED
Roasted garlic-tomatillo guacamole, tomatillo salsa, three-chile salsa, just-made chips, choice of two toppings. 11.00

FULLY DRESSED
With a little of each topping 12.00

TOPPINGS: Spicy roasted poblano, chicarrón (crispy fried pork skin), grilled onion, smoky bacon, local MightyVine tomato, queso fresco (fresh cheese), pumpkin seeds.

TLAYUDA
Gigantic wood-fired corn masa tostada (imported from Oaxaca), Samuel’s Jack cheese, tomatillo salsa, poblano rajas, añejo cheese, black bean spread. 13.00
add house-made chorizo or grilled chicken +3.00

SNACKS & SIDES

SIDE SALAD
Romaine, arugula, jícama, cucumber, avocado-lime dressing 4.00

CHIPS & SALSA
Tomatillo salsa, 3-chile salsa, just-made chips 5.00

SOFT DRINKS

MEXICAN COKE OR SQUIRT
Made in Mexico with real cane sugar 4.00

TOPO-CHICO
Mexican sparkling mineral water 4.00

DIET COKE 2.00

CLASSIC AGUA FRESCA
Agua del día, jamaica or limonada 3.50

ICED TEA
Rishi Tea’s Summer Lemon 3.00

DESSERTS

TRES LECHES CAKE
cake infused with white chocolate “tres leches” (whole, evaporated, condensed) with tropical salsa (pineapple, papaya, coconut, lime, mint). 8.00

CHOCOLATE HAZELNUT COOKIE
3.00

POLVORÓN
Mexican pecan shortbread cookie. 3.00

CHURROS 2.00 each / 3 for 5.00
• With chocolate shot or cajeta for dipping +1.50

GLAZED CHURROS 2.75 each
Pistachio, hazelnut or chocolate-peanut.

PRETTY COOL GOURMET PALETAS
FROM CHEF DANA CREE

DREAMSICLE (dairy free) 4.50

DARK CHOCOLATE (dairy free) 4.50

PASSION FRUIT-HIBISCUS 4.50

BEAN-TO-CUP CHOCOLATE

AUTHENTIC
Fresh-ground chocolate & water 3.50

AZTEC
Fresh-ground chocolate, water, chile & allspice 3.50

CLASSIC
Fresh-ground chocolate & whole milk 4.00

MEXICO CITY THICK
Champurrado, fresh-ground chocolate & whole milk 4.00

CHOCOLATE & COFFEE

CHOCOLATE ESPRESSO 3.25

CHOCOLATE CAPPUCCINO 4.50

CHOCOLATE CAFÉ CON LECHE 4.50

AMERICOLA Mexican coke with a shot of espresso 6.00
TACOS

SHORT RIB
Braised Creekstone short rib, spicy grill-roasted tomato salsa, añejo cheese, cabbage-radish “slaw,” avocado. **14.00**

CHICKEN TINGA
Heritage breed chicken, smoky chipotle-tomato sauce, local potatoes, caramelized onions, fresco cheese, avocado. **12.00**

RED CHILE VEGETABLE
Wood-roasted vegetables (eggplant, shiitakes, cauliflower), spicy-sweet black chipotle salsa, fresh goat-cheese. **10.00**

CARNITAS
Gunthorp pork carnitas, guacamole, onions and cilantro. **12.00**

CALDOS
MEAL-IN-A-BOWL SOUPS

OUR FAMOUS TORTILLA SOUP
Pasilla chile & roasted tomato, crispy tortilla strips, chicken breast, avocado, jack cheese, thick cream. **13.00**

POZOLE
Rich red chile broth, pozole corn, fresh garnishes (Napa cabbage, cilantro, radish, oregano). **13.00**

SEASONAL SPECIALS

SPICY CHURRO CHICKEN SANDWICH
Crispy churro “bun”, crispy-crunchy chicken breast, arbol hot sauce, chipotle mayo, Napa cabbage, pickled red onion. **9.00**

CHIPOTLE-GLAZED CARNITAS TORTA
Slow-cooked pork carnitas glazed with spicy-sweet salsa negra, roasted sweet potatoes, pickled red onions, cilantro crema, black bean spread. **14.00**

CARNE EN SU JUGO CALDO
Thin slices of wood-grilled flank steak with pinto beans, chayote and avocado in roasted tomatillo broth. Arbol-guardillo salsa. **16.00**

SMOKED PORK-ROASTED CARROT SALAD
Gunthorp smoked pork loin, chile-glazed roasted carrots, peanuts & pecans, local goat cheese, romaine & arugula, citrus-ginger vinaigrette. **16.00**

SPICY CHICKEN TLAYUDA
Gigantic wood-fired corn masa tostada (imported from Oaxaca), spicy chicken a la diabla, two cheeses (artisan Jack, añejo), avocado, radish, diabla mayo, cilantro. **16.00**

DAILY SPECIALS

THURSDAY: COCHINITA PIBIL TORTA
Wood-roasted Gunthorp suckling pig, achiote, pickled red onion, habanero salsa, black bean spread. **14.00**

FRIDAY: CARNE ASADA TORTA
Creekstone flank steak, salsa verde mojo, woodland mushroom, homemade cilantro crema. **15.00**

SATURDAY: BARBACOA TORTA
Braised goat, Oaxacan pasilla- tomatillo salsa, guacamole, grilled onions & black bean spread. **17.00**

FROM THE WOODBURNING OVEN

BAJA CHICKEN
Heritage breed chicken, homemade chipotle mayo, cabbage-radish slaw, queso fresco, black bean spread. **12.00**

AHOGADA
Golden pork carnitas, tomato-arbol chile broth, pickled onions, black bean spread. **12.00**

CHORIQUESO
Homemade chorizo sausage, roasted poblanos, artisan Jack cheese, tomatillo sauce. **10.00**

PEPITO
Braised Creekstone short ribs, caramelized onion, artisan Jack cheese, pickled jalapeños, black bean spread. **14.00**

SHRIMP A LA DIABLA TORTA
Florida pink shrimp, spicy-tangy diabla sauce, Samuel’s Jack cheese, guacamole, Bayless Garden greens, red onion, black bean spread. **15.00**

GOLDEN EGGPLANT
Crispy eggplant, roasted tatume squash, smoky salsa negra, arugula, Artisan Jack cheese, monterey jack, goat cheese,的程度. **9.00**

• add bacon +**3.00**

CUBANA
Smoked Gunthorp pork loin, bacon, avocado, spicy morita, artisan Jack cheese, chipotle mustard, black bean spread. **13.00**

MILANESA
Heritage breed chicken, artisan Jack cheese, pickled jalapeños, red onions, Napa cabbage, tomatillo-avocado salsa, black bean spread. **13.00**

TOASTS

MEXICAN SANDWICHES

FROM THE GRIDDLE

Baja Chicken
Heritage breed chicken, homemade chipotle mayo, cabbage-radish slaw, queso fresco, black bean spread.

Ahogada
Golden pork carnitas, tomato-arbol chile broth, pickled onions, black bean spread.

Choriqueso
Homemade chorizo sausage, roasted poblano peppers, artisan Jack cheese, homemade chipotle sauce.

Pepito
Braised Creekstone short ribs, caramelized onion, artisan Jack cheese, pickled jalapeno, black bean spread.

Shrimp a la diabla torta
Florida pink shrimp, spicy-tangy diabla sauce, Samuel’s Jack cheese, guacamole, Bayless Garden greens, red onion, black bean spread.

Golden eggplant
Crispy eggplant, roasted tatume squash, smoky salsa negra, arugula, Artisan Jack cheese, monterey jack, goat cheese, black bean spread.

• add bacon +$3.00

Cubana
Smoked Gunthorp pork loin, bacon, avocado, spicy morita, artisan Jack cheese, chipotle mustard, black bean spread.

Milanesa
Heritage breed chicken, artisan Jack cheese, pickled jalapeno, red onions, Napa cabbage, tomatillo-avocado salsa, black bean spread.

Seasonal specials

Spicy chorro chicken sandwich
Crispy churro “bun”, crispy-crunchy chicken breast, arbol hot sauce, chipotle mayo, Napa cabbage, pickled red onion.

Chipotle-glazed carnitas torta
Slow-cooked pork carnitas glazed with spicy-sweet salsa negra, roasted sweet potatoes, pickled red onions, cilantro crema, black bean spread.

Carne en su jugo caldo
Thin slices of wood-grilled flank steak with pinto beans, chayote and avocado in roasted tomatillo broth. Arbol-guardillo salsa.

Smoked pork-roasted carrot salad
Gunthorp smoked pork loin, chile-glazed roasted carrots, peanuts & pecans, local goat cheese, romaine & arugula, citrus-ginger vinaigrette.

Spicy chicken tlayuda
Gigantic wood-fired corn masa tostada (imported from Oaxaca), spicy chicken a la diabla, two cheeses (artisan Jack, añejo), avocado, radish, diabla mayo, cilantro.

Daily specials

Thursday: Cochinita Pibil torta
Wood-roasted Gunthorp suckling pig, achiote, pickled red onion, habanero salsa, black bean spread.

Friday: Carne asada torta
Creekstone flank steak, salsa verde mojo, woodland mushroom, homemade cilantro crema.

Saturday: Barbacoa torta
Braised goat, Oaxacan pasilla-tomatillo salsa, guacamole, grilled onions & black bean spread.

Salads

Xoco salad
Romaine, arugula, marinated black beans, crispy tortilla strips, avocado-lime dressing, grilled onions.

Loaded guacamole cobb salad
Romaine, arugula, garlic-lime ranch dressing, Xoco guacamole, smoked chicken, bacon, roasted poblano, marinated black beans, goat cheese, pepitas.